

10/580808

AP9 Rec'd PCT/PTO 25 MAY 2006

XP-002277980

AN - 1988-273865 [25]

AP - JP19870029869 19870213; JP19870029869 19870213

CPY - NAKA-N

- NAKG

DC - D13

FS - CPI

IC - A23B7/00 ; A23L1/21

MC - D03-A04 D03-H02F

PA - (NAKA-N) NAKAGAWAMACHI

- (NAKG) NAKAGAWAMACHI

PN - JP63198947 A 19880817 DW198839 003pp

- JP4019827B B 19920331 DW199217 003pp

PR - JP19870029869 19870213

XA - C1988-121812

XIC - A23B-007/00 ; A23L-001/21

AB - J63198947 Pieces of starch-rich vegetables such as pumpkin or potato

are washed, dried, blanched and packed in a package in vacuo.

Vegetable in the package are then cooked in a high pressure pot
controlling the pressure and temp..

- ADVANTAGE - Formation of pasty prod. can be avoided.

IW - RETORT FOOD PREPARATION STARCH RICH VEGETABLE WASHING DRY BLANCH PACK
VACUUM COOK HIGH PRESSURE

IKW - RETORT FOOD PREPARATION STARCH RICH VEGETABLE WASHING DRY BLANCH PACK
VACUUM COOK HIGH PRESSURE

NC - 001

OPD - 1987-02-13

ORD - 1988-08-17

PAW - (NAKA-N) NAKAGAWAMACHI

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TI - Retort food prepn. from starch-rich vegetables - by washing, drying,
blanching and packing in vacuo, and cooking under high pressure

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